

Madalyn Gusikowski

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving guest satisfaction.

WORK EXPERIENCE

Private Chef — Kirlin, Dooley and Davis (2017 - 2018)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 294 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Glover - Borer (2015 - Present)

- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 185 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Maintained food cost under 26% with vendor negotiations and waste controls.

TECHNICAL SKILLS

Cuisine Styles

Plant-based

Kitchen Skills

Baking

Operations

HACCP

Soft Skills

Team Leadership • Time Management • Quality Control • Training

EDUCATION

Diploma in Culinary Arts, Wuckert, Hirthe and Rohan University (2020)

PROJECTS

depromo aegre - Customizable empowering capability <https://enchanted-strategy.com/>

cursim - Universal asymmetric hierarchy <https://inconsequential-handful.com>

CERTIFICATIONS

- HACCP Level 3